

GRADUATION MENU

- THREE COURSES FOR 49.95 PER PERSON -

STARTERS

NEW SEASON BROCCOLI & PEA SOUP v, vg
Minted Ricotta, Toasted Pine Nuts

PRESSED AYRSHIRE HAM TERRINE
Pickled Apple & Celery, Brioche Melba

HOT SMOKED SALMON
Cream Cheese Mousse, Pickle Radish & Shallots, Brioche Croutons

MAINS

BBQ MAITAKE v, vg
Spinach And Miso Gnocchi, Crispy Kale

ROAST CORNFED CHICKEN BREAST
Potato & Confit Leg Pavé, Cavolo Nero, Carrots, Chicken Tarragon Sauce

PAN SEARED HALIBUT
Potato & Pickle Ginger, Leek, Cauliflower Purée, Verjus Sauce

AIR DRIED SCOTCH RIBEYE STEAK
Garlic Creamed Spinach, Duck Fat Chips, Bloody Mary Butter
£8 Supplement

DESSERTS

DARK CHOCOLATE DELICE
Pistachio Crumb & Chocolate Shavings

ROASTED APPLE TATIN vg available
Stewart Tower Vanilla Ice Cream

BAKED BASQUE CHEESECAKE
Lemon Curd, Meringue Crumb

SCOTTISH ARTISAN CHEESE
Quince Paste, Crackers, Pear Chutney
£4 Supplement